

Bobbie Jacobson

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PROFESSIONAL SUMMARY

Experienced Chef with 6+ years focusing on Fine Dining. Known for leadership.

TECHNICAL SKILLS

Cuisine Styles

Pastry

Kitchen Skills

Plating • Cost Control • Sauce-making

Operations

Inventory Management • Catering • Event Planning • Supplier Negotiation

Soft Skills

Time Management

EXPERIENCE

Sous Chef — Keeling, Muller and Hodkiewicz (2018-12-08 - 2021-08-26)

- Managed kitchen of 11 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 151 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 33% through optimized dish pricing.

Private Chef — Borer - Pouros (2019-12-19 - 2025-10-13)

- Maintained food cost under 21% with vendor negotiations and waste controls.
- Managed kitchen of 17 staff, implementing cross-training and reducing labor overtime.

Line Cook — Crona Inc (2023-08-26 - 2023-10-12)

- Maintained food cost under 30% with vendor negotiations and waste controls.
- Managed kitchen of 28 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 36% through optimized dish pricing.

ACADEMIC BACKGROUND

B.A. Hospitality Management, Schneider - Rohan Institute (2019)